

**Amendments to the Claims:**

This listing of claims will replace all prior versions and listings of claims in the application:

Claims 1-23 (Canceled)

24. (New) Garlic pieces comprising:

generally uniformly thick pieces of garlic derived by slicing different- sized cloves of raw garlic, which pieces are crispy and crunchy and have a roasted garlic flavor and which can be stored and dispensed from a shaker and which imbue foods to which they are applied with a roasted garlic flavor, wherein said garlic pieces have a garlic flavor that is generally uniformly less than the garlic flavor of the raw garlic from which said pieces were derived.

25. (New) The garlic pieces of claim 24 further described as having a bitterness that is generally uniformly less than the bitterness of the raw garlic from which said pieces were derived.

26. (New) The garlic pieces of claim 24 further described as between approximately 1/16 and 3/16 of an inch thick.

27. (New) A process for making garlic pieces that are generally uniform in thickness, derived from cloves of raw garlic of different sizes, are crispy and crunchy, have a roasted garlic flavor, which can be stored and dispensed from a shaker and which imbue foods to which they are applied with a roasted garlic flavor, and wherein the garlic pieces have a garlic flavor that is generally uniformly less than the garlic flavor of the raw garlic from which the pieces were derived so as to make the pieces more widely palatable, comprising:

slicing process-ready garlic cloves having an inner section surrounded by an outer section into garlic slices of generally uniform thickness whereby the inner and outer sections of each clove of garlic are substantially equally exposed; then

reducing the strength of the garlic flavor of the garlic slices whereby the garlic slices of generally uniform thickness have their strength of garlic flavor reduced generally uniformly; and then

frying the reduced flavor garlic slices until they are crispy and crunchy garlic pieces that have a generally uniform roasted garlic flavor which can be stored and dispensed from a shaker and which imbue foods to which they are applied with garlic flavor.

28. (New) The process of claim 27 wherein the reducing step is performed by blanching with hot water.

29. (New) The process of claim 27 wherein the reducing step is performed by baking.

30. (New) The process of claim 27 wherein the slicing step produces slices of garlic between approximately 1/16 and 3/16 of an inch thick.

31. (New) A commercial garlic seasoning product derived from raw garlic cloves of differing sizes comprising generally crispy and crunchy, uniformly thick pieces of garlic having a roasted garlic flavor that has been reduced below that of the raw garlic from which the seasoning is made and below that of garlic that is only fried, wherein said garlic seasoning has been produced by:

slicing process-ready garlic cloves of different sizes having inner sections

surrounded by outer sections into garlic slices of generally uniform thickness whereby the inner and outer sections of each clove of garlic are substantially equally exposed regardless of the original size of the garlic clove; then

reducing the strength of the garlic flavor of the garlic slices whereby the garlic slices of generally uniform thickness have their strength of garlic flavor reduced generally uniformly; and then

frying the reduced flavor garlic slices until they are crispy and crunchy garlic pieces that can be stored and dispensed from a shaker and which have a generally uniform roasted garlic flavor that imbues foods to which they are applied with a roasted garlic flavor.